

Sunday Menu



4 courses £60pp // 5 courses £70pp

Starters

Buri no kunsei ao-ringo ponzu to soba cha

Smoked yellowtail, apple, ponzu and sobacha guanciaie

Hotate to yaki radicio, smoked lemon dressing (gf)

Scallops, grilled radicchio, smoked lemon ponzu and myoga

Jagaimo to wakame no salad (v) (gf)

Potato and seaweed salad, shiso, watercress and kombu

Sushi

Chef's selection of sashimi (gf)

Middle courses

Gyūniku no teri-yaki

Ox cheek agnolotti, sobacha tea and black truffle

Maitake fregola no pasta (v)

Maitake mushrooms, fregola, kinako butter and white truffle

Ran'nābinzu ashitaba pesuto, kunsei tōfu, soba cha (vg) (gf)

Fine beans, ashitaba pesto, confit tomato, smoked tofu and sobacha

Main courses

Ankō - Monkfish (gf)

Aged monkfish, smoked eel, potato rosti, watercress and ginger sauce

Suzuki - Sea bass (gf)

Sea bass, kazusuke, cime di rapa, yuzu kosho and sake sabayon

Kamo - Duck

Duck breast, fermented chilli, barley miso and hispi cabbage

Kohitsuji - Lamb (gf)

Lamb, trumpet courgettes, padron pepper and nori

Desserts

Miso kasutādo French toast (v)

Miso and soy sauce brioche, poached pears and amazake custard

Otch no crème brûlée (gf)

Twig tea crème brûlée, cream cheese ice cream and caviar and soy glaze

(v) Vegetarian / (vg) Vegan / (gf) Gluten-free

Please inform a member of staff of any food allergy or dietary
A discretionary 15% service charge will be applied to your final